# Samosas

Stuffed savoury deep-fried pastry cones. Pastry:

- **180g** white flour
- **¼ tsp** salt
- **4 tbsp** soft, unsalted margarine

Stuffing:

- **4** medium potatoes, boiled, unpeeled, and cooled
- **4 tbsp** vegetable oil
- **1** medium onion, peeled and finely chopped
- **170g** peas
- **1** hot green chili, finely chopped
- **3 tbsp** coriander, fresh, finely chopped
- **1 ½ tsp** salt
- **1 tsp** coriander, ground
- **1 tsp** garam masala
- **1 tsp** cumin seeds, ground & roasted
- **¼ tsp** cayenne pepper
- **2 tbsp** lemon juice (or 1 tbsp lemon juice and 1 tbsp amchoor)
- **1 tsp** anardana (dried pomegranate seeds)
- Oil for deep frying
- Extra flour for dusting

Pastry
Sift flour and salt into a bowl. Add the softened margarine and rub it in with your hands so that the flour resembles fine bread crumbs. Add water, a tablespoon ata time, and begin to gather the flour into a ball. You will need about 5 tbsp of water. Form a ball and begin to knead it. Knead well

for about 10-15 min or until dough is pliable. Wrap in plastic wrap and let it sit for an hour in the fridge. It can be made a day in advance and refrigerated.

Stuffing
Peel potatoes and dice them into ¼" pieces. Heat the 4 tbsp oil in a 10-12" frying pan over a medium flame. Put in the onion, frying until light brown. Add peas, green chili, fresh coriander, and 3 tbsp of water. Cover, lower heat, and simmer gently until peas are cooked. Stir every now and then, and add additional water 1 tbsp at a time if the frying pan seems to be drying out. Now put in the diced potatoes, salt, ground coriander, garam masala, roasted ground cumin, cayenne pepper, lemon juice, and anardana. Keep heat on low and mix the spices with the potatoes. Continue cooking gently, stirring frequently, for 3-4 min. Check salt and lemon juice. Turn off heat and leave potato mixture to cool.

Assembly
Remove dough from fridge and knead again. Divide into 12 balls; keep covered with plastic wrap. Place a small bowl of water on the work surface. Lightly flour a pastry board.

1. Flatten a dough ball and roll out into a 6" diameter round.
2. Cut in half with a sharp knife.
3. Pick up one half and form a cone, making a ¼" "seam".
4. Use a little water to seal the "seam".
5. Fill the cone with a heaped tablespoon of stuffing. Close the top of the cone by sticking the edges of the triangle together with the help of a little water (another ¼" seam)
6. Press the top seam together and flute it with your fingers. Put on a platter in a cool spot. Repeat...

Heat oil for deep-frying (2 ½" or so) in a wok or other wide utensil over a medium-low flame. When the oil is hot, drop in as many samosas as will lie in a single layer. Fry *slowly* until they are golden brown, turning them over when one side seems done. Remove with a slotted spoon and drain on paper towelling. Repeat...

Samosas can be served warm or at room temperature. They may be made up a day ahead of time, fried, and then reheated in a 350°F oven. If you wish to freeze them, fry them partially, drain, and freeze in plastic containers in a single layer. Defrost and fry them when ready to eat. Generally, samosas are served with a tart, spicy chutney.

Recipe donated to FNB in 2002 by helennrick@ssm.ca, retrieved in 2022

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